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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.		
10/541,302	12/14/2006	Garry Dean Moppett	02296.002370.	7675		
ssi4 7590 129802010 FITZPATRICK CELLA HAPPER & SCINTO 1290 Avenue of the Americas NEW YORK, NY 10104-3800			EXAM	EXAMINER		
			GEORGE, PATRICIA ANN			
			ART UNIT	PAPER NUMBER		
			1789	•		
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			12/30/2010	PAPER		

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Office Action Summary

Application No.	Applicant(s)		
10/541,302	MOPPETT ET AL	et.	
Examiner	Art Unit		
PATRICIA A. GEORGE	1789		

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --Period for Reply

eamed	patent tern	n adjustment.	566 37	CFR	1.704(b)

	A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 2 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION. Extracors of time may be available under the provisions of 37 CFR 1.130(a). In no event, however, may a raphy be timely filled after SIX (b) MONTHS from the maning date of this communication.
	The Control of Control
Sta	atus
	1) Responsive to communication(s) filed on 18 November 2010.
	2a) ☐ This action is FINAL . 2b) ☑ This action is non-final.
	3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is
	closed in accordance with the practice under Ex parte Quayle, 1935 C.D. 11, 453 O.G. 213.
Di	sposition of Claims
	4) Claim(s) 1-8.10-13.15-23 and 27 is/are pending in the application.
	4a) Of the above claim(s) is/are withdrawn from consideration.
	5) Claim(s) is/are allowed.
	6) Claim(s) 1-8.10-13.15-23 and 27 is/are rejected.
	7) Claim(s) is/are objected to.
	8) Claim(s) are subject to restriction and/or election requirement.
Αp	plication Papers
	9) ☐ The specification is objected to by the Examiner.
	10) The drawing(s) filed on is/are: a) accepted or b) objected to by the Examiner.
	Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).
	Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).
	11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.
Pri	iority under 35 U.S.C. § 119
	12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
	a) ☐ All b) ☐ Some * c) ☐ None of: 1. ☐ Certified copies of the priority documents have been received.
	2. Certified copies of the priority documents have been received in Application No. .
	Copies of the certified copies of the priority documents have been received in this National Stage
	application from the International Bureau (PCT Rule 17.2(a)).
	* See the attached detailed Office action for a list of the certified copies not received.
AT	achment(s)

	Notice of References Cited (PTO-892)
21	Notice of Draftsosmon's Entent Drawing Review (FTO 94)

 Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date _

4) Interview Summary (PTO-413)
Paper No(s)Notil Date

5) Notice of Informal Patent Application

6) Other: ___

DETAILED ACTION

Continued Examination Under 37 CFR 1.114

A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on 11/18/2010 has been entered.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-8, 10-13, 15-19, 23, and 27 are rejected under 35 U.S.C. 103(a) as being unpatentable over Giddey in view of Dudek (2004/0000543).

With regard to the prior art, the phrase "wafer" encompasses a thin piece of food.

Giddey discloses methods of forming a ribbon of food having a plurality of nonconcentric convolutions. See the figures.

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Figure 3, discloses that a fold (i.e. non-concentric convolutions) is a change in direction of the thin film of at least 180° and that the food is substantially uniformly distributed across the cross section in the thin film; and that on average the smaller folds have an amplitude in the range from approximately 0.1 to 0.5 millimeters and although that range is a preferred embodiment, the average amplitude of the smaller folds may be outside that range to obtain various final product structures.

In column 4 abridging column 5, starting at line 60, Giddey teaches that the parameters of the process can be altered to obtain food products having different ingredients, however, Giddey is not specific as to the creation of confectionary products, as in claim 10; molded confectionary product, as in claim 23; and pet food as disclosed in applicant's own specification.

It would have been obvious to one of ordinary skill in the art, at the time the invention was made, to modify the types of food which are formed having a wavy ribbon shape, as Giddey, to include the specifically claimed types of food, confections, because one of skill in the art would have a reasonable expectation of success based on the teaching of Giddey which illustrates that a wavy ribbon of food is suitable for the intended use of a variety of food types.

Giddey illustrates a variety of food products having a variety of turns (see figures, and col. 4 abridging 5), and further teaches that the amount of turns are dependent on

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the process parameters which can be altered for the desired results. See reference starting at the Summary of Invention.

Giddey does not disclose the specifically claimed amount of turns that the ribbon makes when the product is formed, such as:

12/cm2 of cross section area, as in claims 1 and 10;

14/cm2 of cross section area, as in claims 2 and 15;

20/cm2 of cross section area, as in claims 3 and 16:

25/cm2 of cross section area, as in claims 4 and 17.

However such a step would be obvious, because one of skill would have a reasonable expectation of success in the teaching by Giddey which illustrates that that the amount of turns are dependent on the process parameters which can be altered for desired results.

It would have been obvious to a person having ordinary skill in the art at the time the invention was made to modify the food which is formed having a wavy ribbon shape, as Giddey, to include a range which illustrates the amount of turns the ribbon takes in the food wafer, including the specifically claimed ranges, as in claims 1-4, 10, and 15-17, because one of skill would have a reasonable expectation of success in the teaching by Giddey which illustrates that that the amount of turns are dependent on the process parameters which can be altered for the desired results, and further since it has been held that where the general conditions of a claim are disclosed in the prior art.

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discovering the optimum or workable ranges involves only routine skill in the art. *In re Aller*, 220 F.2d 454, 105 USPQ 223 (CCPA 1955),

Giddey teaches particular success has been experienced using a rigid sharp blade in contact with the roll. The desired product form consisting of the folded structure results when a sharp blade contacts the roll at an angle between 130 and 160 degrees from a plane tangent the roll surface at the location where the blade contacts the roll, which reads the change of direction of the wafer ribbon is: at least 90 degrees, as in claims 5 and 18; and at least 135 degrees, as in claims 6 and 19. See reference starting at top of col. 5.

Although, Giddey teaches that the size of the wafer is dependent on the process parameters used for making it, Giddey is silent as to the ratio of cross sectional edge to length to average cross sectional area of the rippled wafer, such as greater than 2/re, as in claims 7 and 12; and 4/re as in claims 8 and 13.

It would have been obvious to one of ordinary skill in the art, at the time the invention was made, to modify the food wafer formed having a wavy (i.e. rippled) ribbon shape, as Giddey, to include the ratio of cross sectional edge to length to average cross sectional area of the rippled wafer, as claimed, because one of skill would have a reasonable expectation of success in the teaching by Giddey which teaches that the size of the wafer is dependent on the process parameters used for making it (i.e. a result effective variable), and further since it has been held that where the general

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conditions of a claim are disclosed in the prior art, discovering the optimum or workable ranges involves only routine skill in the art. *In re Aller*, 220 F.2d 454, 105 USPQ 223 (CCPA 1955).

In column 4 abridging column 5, starting at line 60, Giddey teaches that the parameters of the process can be altered to obtain food products having different ingredients, however, Giddey is not specific as to the composition that forms the ripple being of a baked flour-based material, as claimed.

Dudek illustrates that it is known to produce flour based baked ripple food products. See reference starting at para. 0042.

It would have been obvious to one of ordinary skill in the art, at the time the invention was made, to modify the making of a rippled food product wherein the parameters of the process can be altered to obtain food products having different ingredients, as Giddy, to include the ripple is a baked flour-based material, as specifically claimed, because one in the art would have a reasonable expectation of success in the teaching of Dudek, which illustrates that the art finds baked flour-based material as being suitable for the intended use of making a rippled food product

Referring to claim 11, applicant claim is toward a process step while the base claim is toward a food product, however, Giddey illustrates that a continuous step produces a three dimensional rippled wafer which is formed in a single step.

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Claim 27 is toward a product by the process as in claim 1. The modified method of Giddey provides a similar product to that claimed, including a structure which is similar to that claimed. Therefore, since the product is defined by the process steps by which the product is made, and a similar structure is provided by the modified teaching of Giddey, the product as claimed is encompassed by the rejection above.

Claims 20-22 are rejected under 35 U.S.C. 103(a) as being unpatentable over Giddey in view of Dudek, as cited in claims 1-8, 10-13, 15-19, 23, and 27 above, further in view of the combination of Clarke and Biggs.

Giddey does not teach that the wavy wafer of food has a variety of layers.

Clarke teaches confectionary foods which have a wavy wafer shape, that include a variety of layers. Clarke discloses the addition of a secondary film (e.g. solid, liquid, etc.) that is added to the thin film, as layers of ice cream and chocolate, as in claims 20-21. See reference starting at page 16, line 23.

Biggs also discloses filling a confectionary wafer during or after shaping it into a desired shape with a food material e.g. ice-cream, wherein the wafer is pre-coated with a layer of chocolate (i.e. shell), as in claims 20-22. See reference starting at page 4, line 10; and ass seen in example IV.

Biggs further discloses a wafer that is shaped into any desired form, for example it can be rolled, folded, bent, etc (Biggs; page 4, line 10-11).

It would have been obvious to one of ordinary skill in the art, at the time the invention was made, to modify the making of a rippled food product wherein the

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parameters of the process can be altered to obtain food products having different ingredients, as in the modified teaching of Giddey, to include a variety of structures which are found to be effective, such as a soft layer partially surrounded by the wafer and a hard shell, as in claim 20, because one of skill in the art would have a reasonable expectation of success in the combination of Clarke and Briggs which illustrates that wavy wafer foods are known to have soft ice cream inner layers and hard chocolate outer shells.

Response to Arguments

It is asserted that the new limitation toward the ripple being of a baked flour based is not provided in the previous rejections.

In response, please note the new grounds for rejection, above, which was necessitated by said amendments.

Applicants continue to assert that Giddey fails to teach or suggest that the ripples of the rippled food product of Giddey are produced having at least 12 turns/cm2 of cross sectional area, a feature of the claimed invention.

In response, Giddey discloses methods of forming a ribbon of food having a plurality of non-concentric convolutions. Figure 3, discloses that a fold (i.e. non-concentric convolutions) is a change in direction of the thin film of at least 180^g and that the food is substantially uniformly distributed across the cross section in the thin film; and that on average the smaller folds have an amplitude in the range from

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approximately 0.1 to 0.5 millimeters and although that range is a preferred embodiment. the average amplitude of the smaller folds may be outside that range to obtain various final product structures. Although, Giddey does not disclose the specifically claimed amount of turns that the ribbon makes when the product is formed, such a step would be obvious, because one of skill would have a reasonable expectation of success in the teaching by Giddey which illustrates that that the amount of turns are dependent on process parameters which can be altered for desired results. Therefore, it would have been obvious to a person having ordinary skill in the art at the time the invention was made to modify the food which is formed having a wayy ribbon shape, as Giddey, to include a range which illustrates the amount of turns the ribbon takes in the food wafer, including the specifically claimed ranges, as in claims 1-4, 10, and 15-17, because one of skill would have a reasonable expectation of success in the teaching by Giddey which illustrates that that the amount of turns are dependent on the process parameters which can be altered for the desired results, and further since it has been held that where the general conditions of a claim are disclosed in the prior art, discovering the optimum or workable ranges involves only routine skill in the art. In re Aller, 220 F.2d 454, 105 USPQ 223 (CCPA 1955).

Conclusion

Any inquiry concerning this communication or earlier communications from the examiner should be directed to PATRICIA A. GEORGE whose telephone number is

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(571)272-5955. The examiner can normally be reached on Mon. -Wed. between 9:00 am and 5:00 pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on (571) 272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

Patricia A George Examiner Art Unit 1789

/Patricia A George/ Examiner, Art Unit 1789